

TRIANGLE RESTAURANT WEEK 2019

3 COURSES FOR \$35

FIRST

KLEINE HALSMUSCHELN

riesling steamed little neck clams,
smoked hungarian sausage, sweet peppers,
new potatoes, grilled baguette

(WF W/O BAGUETTE)

WINTER SALAT

chicory salad, neal's yard stilton, spiced
pumpkin seeds, radish, apple, nut vinaigrette

(VG W/O STILTON)

SCHWEINE RIPPCHEN

house smoked pork ribs,
kohlrabi + cabbage slaw, parsnip chips

MAIN

LINSEN FRIKADELLEN

red lentil cakes, roasted beet relish,
lacinato kale, cashew cream

(VG, WF)

SCHWEINE SCHULTER

apple braised pork shoulder,
celery root + potato purée, grilled escarole

(WF)

FASANEN FRIKASSEE

pheasant pot pie, foraged mushrooms,
butter beans, petite mâche + radish salad

DESSERT

SCHWARZWÄLDER

chocolate chiffon cake,
tart cherry compote, kirsch cream

(V)

ZITRUS TÖRTCHEN

swiss meringue tart, winter citrus, red berry coulis

(V)

SORBET

raspberry + prosecco sorbet, almond tuile

(VG, WF)

JANUARY 22 - 26, 2019